

IN THE CLAIMS

We claim:

1. (currently amended) A two phase foodstuff having a shelf life of at least fifteen months comprising:

a biscuit having a top surface and a raised edge upon said top surface, said raised edge extending along the perimeter of said top surface forming a cavity within said raised edge and upon said top surface; and,

a moist meaty filling deposited upon said top surface and within said cavity ~~raised edge~~ wherein said filling becomes solid at about room temperature.

2. (currently amended) The foodstuff of claim 1 wherein said biscuit has the shape of a dog bone ~~and said raised edge extends above the perimeter of said top surface forming a cavity to retain said filling.~~

3. (currently amended) The foodstuff of claim 1 further comprising:
said biscuit having by weight percentage about 45-49% wheat flour, about 19-21% wheat middlings, about 11-13% meat and bone meal, about 4.5-6.5% soybean meal, about 4.5-6.5% ground corn, about 2.2-3.2% steamed bone meal, about 1.5-~~2~~1.9% soybean oil, about 1.2-1.8% brewer's yeast, about 0.50-1.00% cheese meal, about 0.50-1.00% vitamin premix, about 0.30-0.65% wheat germ, and about 0.30-0.55% salt.

4. (previously presented) The foodstuff of claim 3 wherein said biscuit has by weight percentage 47% wheat flour, 20% wheat middlings, 12% meat and bone meal, 5.73% soybean meal, 5.73% ground corn, 2.86% steamed bone meal, 1.72% soybean oil, 1.43% brewer's yeast, 0.86% cheese meal, 0.86% vitamin premix, 0.57% wheat germ, and 0.43% salt.

5. (currently amended) The foodstuff of claim 1 wherein the ratio of said filling to said biscuit is about 21% ~~10%~~ to 50% by weight.

6. (currently amended) The foodstuff of claim 5 wherein the ratio of said filling to said biscuit is about 25% by weight.

7. (currently amended) The foodstuff of claim 1 wherein said moist meaty filling has a moisture content of about 15% to 30%, a soluble fraction of at

least 65 Brix, a water activity of about 0.71 to no more than 0.85, and at least 50% of the soluble fraction composed of a monosaccharide sugar or corn syrup with a dextrose equivalent of at least 42 DE.

8. (currently amended) The foodstuff of claim 1 further comprising:
said moist meaty filling having by weight percentage about 29-32% mechanically deboned beef, about 28.5-31.5% high fructose corn syrup, about 18-22% sugar, about 8-12% meat and bone meal, about 2-5% propylene glycol, about 1.5-3.5% salt, about 1.5 ~~0.75~~ 2.25% lecithin, about ~~0.7~~ 1.5 -2.1% agar, about 0.1-0.5% antioxidant, and about 0.3 ~~0.4~~ 0.45% sodium benzoate.

9. (currently amended) The foodstuff of claim 8 wherein said moist meaty filling has by weight percentage, 30.55% mechanically deboned beef, 30% high fructose corn syrup, 20% sugar, 10% meat and bone meal, 3.5% propylene glycol, 2.5% salt, about 1.5% lecithin, about 1.5% ~~4.4%~~ agar, 0.3% antioxidant, and about 0.3% ~~0.25%~~ sodium benzoate.

10. (currently amended) A method to secure a filling turned into gel upon a top surface of a biscuit with a raised perimeter edge comprising these steps:

- a) orienting said biscuit so said top surface is up; and,
- b) punching one or more holes through and perpendicular to said top surface; and,
- c) poring a liquid filling upon said top surface wherein said filling enters said holes; and,
- d) cooling said filling to solidify said filling into a gel upon said top surface and within said holes wherein said gel within said holes mechanically secures said filling to said biscuit.